

POUILLY-FUISSE

PREMIER CRU "AUX QUARTS"

2023



"Aux Quarts" is one of the Premiers Crus of the Pouilly-Fuissé appellation located in the town of Chaintré. The vines are comfortably installed on the eastern slope of the village on clay-limestone mixed soils. All the terroir is beautifully expressed through this wine.

COMPOSITION - PRODUCTION

TERROIR : Shallow clay soils and deep limestone

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest – Direct pressing – Settling – Low temperature fermentation (15°C). Maturing on fine lees in oak barrels (100%) for 12 months and 6 months in vats.

TASTING

This Pouilly Fuissé immediately seduces by elegant notes of white-fleshed fruit with a dominant peach and pear accent, with buttered and brioche notes. The palate is ample, generous on intense fruity and gourmet flavours. Opulence and grace are essential for this cuvée.

APPEARANCE : Brilliant yellow gold with fine bronze reflections.

NOSE : Intense and expressive with fruity and brioche notes and a touch of vanilla.

MOUTH : Perfectly balanced between the freshness of the fruit and the round and ample material. Harmony and voluptuousness for this Pouilly Fuisse.

SERVICE

FOOD & WINE PAIRINGS : Fish tartare and christmas poultry.

SERVING TEMPERATURE : 12°-13°

AGING POTENTIAL : 8 - 10 years



Alcohol abuse is dangerous for health. To consume in moderation.

